

Starters

Warm Housemade Potato Chips★

Topped with pepper jack, blue cheese, and green onions \$12

Chicken Tamale Pancakes★

Pulled chicken in cider BBQ sauce on a tamale pancakes, with avocado salsa and cilantro crème \$13

Green Chile Pork Stew

Tender pieces of pork cooked with green chilies then topped with Heber Valley queso fresco and served with warm buttered flour tortillas \$14

Green Chile Queso★

New Mexico green chiles, fresh cilantro and onion in housemade queso with blue corn tortilla chips \$11

Purple Sage Charcuterie Board

Nightly selection of housemade meats and sausages with local cheeses and traditional fixin's AQ

Purple Sage Salad★

Mixed field greens, spicy pecans, marinated red onions with balsamic vinaigrette \$10

Iceberg Wedge★

Crispy applewood smoked bacon, grated Pointe Reyes blue cheese, and chili ranch dressing on iceberg lettuce \$11

Pear and Arugula★

Fresh pears, house smoked almonds, Gold Creek fasiago cheese, tossed with arugula and a pomegranate vinaigrette \$12

Honey Braised Beet★

Mixed greens and arugula with pistachio encrusted goat cheese, pinenuts and a champagne vinaigrette on honey braised beets \$13



Purple Sage

434 Main Street Park City, Utah

www.purplesageparkcity.com

Est. 2003

Entrees

Purple Sage Meatloaf

Our house specialty; grilled veal meatloaf with hints of poblano peppers and pine nuts, topped with sweet tomato chili sauce, served with whipped Yukon gold potatoes and roasted Brussels sprouts \$30

Butternut Squash Ravioli

Housemade ravioli filled with butternut squash, tossed with Granny Smith apples, red onions, pumpkin seeds and sage brown butter and Gold Creek parmesan cheese \$28

Grilled Mexican White Shrimp★

Served on golden griddled polenta cakes and a chipotle creamed leek sauce \$29

Sugar and Chili Cured Duck

Seared, roasted Mapleleaf Farms duck breast and confit leg of duck on green chili mac'n'cheese with sautéed sugar snap peas \$42

Corn Battered Utah Trout

Fried Rainbow trout served with white bean chili, asparagus, and smoked poblano crème \$33

Chicken Fried Chicken

Battered and fried boneless chicken breast topped with a chorizo country gravy, served with Dutch oven potatoes and green beans \$26

Grilled Atlantic Salmon★

Grilled Atlantic salmon filet on parmesan and poblano heirloom corn grits with bacon braised greens, corn nagè and red chile oil \$35

Purple Sage Signature Steaks and Herb Fries★

Cowboy Style

Utah raised, grass fed 16oz bone on rib eye with grilled Mexican Spring onions, peppercorn jus and ancho chile butter \$69

Purple Sage Style

12oz Prime New York Strip steak topped with chimichurri whipped goat cheese \$48

Sides

Green Chili Macaroni'n'Cheese	\$6
Rosemary and Sage Fries ★	\$5
Heber Valley chive cheddar whipped Yukon Gold potatoes ★	\$5
Housemade Pickles ★	\$5
Poblano and Parmesan Grits ★	\$7
Fried Pork Belly and Brussels sprouts	\$10

★ = Gluten Free!

18% Gratuity may be added on parties of 6 or larger

A \$5 split charge will be added to split entrees

Thoroughly cooking food of animal origins such as: poultry, egg, beef, lamb, fish, or shellfish, will reduce the risk of food borne illness. For further information contact your local health provider.